

Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



THE CARELESS MAN

A man I know so careless is
He oft mislays his miseries.
He's troubled by the dozens, yet
You'd think he never knew regret.
So heedless of his woes is he
He can't remember one in three,
And many a sad distress
He's lost through that same careless
ness.

Yet, heedlessness of that rare kind
Is rather pleasing to my mind.
It's so much better, don't you know,
Than keeping strict account of woe
Just to become a millionaire
In care!

THINGS TO KEEP IN THE LARDER

BY FRANCES MARSHALL.

It is rather discouraging to open a cook-book and start to make a dish according to a recipe therein and then to find that the larder is guiltless of the various staples which are called for in the recipe. The gelatine box is empty, or lacking entirely. There isn't any nutmeg, and you wonder vaguely whether ginger or cinnamon would be the better substitute. There is no cheese in the house, and so you sprinkle some dish to be baked with bread crumbs instead.

There are plenty of larders lacking the dozen and one ingredients which most of the French recipes and many of the other nationalities call for. Some even lack the more ordinary staples at the crucial moment. But any housewife can keep her larder supplied with the ordinary staples—baking powder, sugar, flour, butter and eggs. Here are a few suggestions concerning the more unusual things for which most recipes call:

Always have well-filled spice boxes. Thyme, mace, cayenne pepper, white pepper, bay leaves, celery salt, summer savory, allspice, cloves, mustard, ginger, cinnamon, nutmeg—these, at least, should be kept on hand.

There should be bread and cracker crumbs of various sorts. Have fine crumbs of bread, browned in the oven in a little butter, in one glass jar. Then have coarser, unbuttered bread crumbs. The first kind are to be put on the top of scalloped or baked dishes. The second kind are the sort to use in stuffing vegetables or making puddings that call for crumbs. Cracker crumbs, too, should be at hand to dip croquettes in after they have been dipped in egg.

Grated cheese, too, should be kept on hand. Parmesan cheese, hard and dry, is undoubtedly the best sort, but any plain yellow cheese will answer the purpose. Cooked dishes of macaroni, spaghetti, noodles and vegetables often need a topping of grated cheese.

Gelatine should always be at hand. There should be confectioner's sugar for frosting. There should be two or three bottles of flavoring extract—vanilla, lemon and almond, perhaps, but vanilla anyway. There should be onions, of course, and canned tomatoes always. Cubes of beef extract, too, can be kept on hand to dissolve in water when stock is called for.

There should be garnishes of some sort. Try to have the sorts that do not deteriorate with keeping. Maraschino cherries, for instance, can be opened, partly used and kept for weeks in a cool place if the bottle is corked again. Capers can be opened and used from time to time for months. A pot of parsley growing in a sunny window is an ever-present help. Macaroons, to grate and sprinkle over desserts of various sorts, can be kept in a glass jar.

Cooking is much pleasanter in a house where there is a larder well supplied with the various accessories of good cooking, and these accessories are not an extravagance. None of the things mentioned costs very much to begin with, and none of them loses flavor or quality in the keeping.

SUNDAY MENU

Breakfast.	
Grapefruit	Cereal
Country Sausage	Griddle Cakes
Coffee	
Dinner.	
Duck	Apple Sauce
Mashed Sweet Potatoes	
Creamed Cauliflower	
Celery Egg Salad	
Ice Cream	Fruit Cake
Coffee	
Supper.	
Club Sandwiches	
Celery	Olives
Butter Bread	Preserves
Apple and Nut Salad	
Layer Cake	Ten

Household Notes

Elasticity is restored to rubber by soaking it in one part ammonia and two parts clear water until the desired results are obtained.

Ducks to be good must be young and fat. The under bill of the duck is young and will break easily. The breast should be plump and fat.

The wood of mission furniture may be safely washed with warm water. After it is thoroughly dry, it should be polished with a good oil.

Dry bran is an excellent cleaner for faintly velvet flowers and woolen fabrics. Rub the spoiled spots harder than the rest, then brush it all off.

By slipping a skirt that has become wrinkled, and matted from packing, brush carefully so that the dust may be removed, and hang over a tub of hot water.

A delicious winter salad is made with apples and oranges. Cut into small pieces one apple, two oranges, lettuce, ground nut. Serve with lettuce leaves with salad dressing.

Two tablespoonsful of granulated sugar to one white of egg will make excellent meringues.

Use warm water to sprinkle starched clothes, and the effect will be twice as satisfactory.

An apron made with a bib of table cloth is a greater saver to wear when washing dishes.

WOMAN FAMOUS AS CAKE-MAKER

That one can acquire world-wide fame as a cake-maker is demonstrated by the achievements of Mrs. Betty Lyle Wilson, of New York City. Mrs. Wilson is a cake-maker for kings and presidents. Her confections have been served on the royal table of England and at the Court of Vienna. The last cake shipped to the German court was described as "a culinary triumph bearing a circlet of orchids and grapes in natural colors." It will be seen by this that Mrs. Wilson is not only a genius at cake-making, but a true artist.

American girls who have become princesses, countesses and duchesses have introduced her cakes in Europe, while diplomats and consuls have ordered them for official banquets in Brazil, Australia, Cuba, Mexico, Japan, China and the Philippines.

When Mrs. Wilson sets out to make one of her best-liked varieties of cakes she first bakes a foundation which is fine and even in texture, moist but not damp, and so soft that it could be eaten with a spoon. It is not unusual for these foundation cakes to be a yard square. Sometimes her bridal cakes, made for wedding receptions, cover a round dining-table, with the exception of a five-inch border left to show the polished wood and its lace spread. When she ships them for long journeys, where it would seem that anything so perishable as a cake could not journey across thousands of miles of sea, such care is taken that the cakes invariably reach their destination without a blemish to their first delicate beauty. The air is excluded by the cake being sealed in oiled paper.

But to return to the making of the cake. After having prepared the foundation, Mrs. Wilson proceeds to cover it with a thick coating of light, smooth, steamed icing of her own coloring. The whites of twenty or more eggs are often required for this if the cake is big. She tints the icing in the various hues of the flowers she is to copy. She seems to be able to create most garden and household flowers. Orchids and jonquils are among her best successes, although some aver her tea roses are as delicately tinted and curved as though real flowers. No wonder she often charges as much as \$100 for a cake.

"POOR LITTLE GIRL" IN LONDON

[Special Correspondence of The Times-Dispatch.]

London, January 24.—The play of "The Poor Little Rich Girl" gives opportunity for some very pretty children's dresses. Miss Stephanie Bell as Gwendolyn—the Poor Little Rich Girl—wears first a sapphire blue velvet with wide cuffs and Peter Pan collar of cerise-colored crepe de chine, and this color is repeated in the little bag which hangs from the waist by blue strings. Over this is worn a leopard's skin coat, which is turned back with small revers, but is finished by a wide stole of sable, which falls in front with one long and one short point.

The coat is lined with blue satin, and the leopard skin is repeated in the toque, which completes the costume. Miss Bell also wears an evening frock of white crepe de chine accented with black. This is finished with a Peter Pan collar, which is of white silk, embroidered with dark-blue flowers and green leaves. The sleeves and the girdle are also lightly embroidered.

Her Mother's Dress.

A very handsome afternoon dress of palest mauve charmeuse is worn by Miss Weeden (the mother). It is distinguished with a white lace tunic edged with ermine and cut longer at the back than it is in front. The skirt is draped from the left to the right, and the corsage is lightly draped with folds of palest mauve crepe held at the waist by a folded belt of satin, into which are tucked two crimson roses. A small hat of pale pink silk plush is worn with this dress, and is trimmed with a draped band of silver tissue and a white spray.

Miss Helen Hays as the governess, wears a very becoming dress of dark mole-gray crepe de chine, arranged with a short tunic, looped up panner-wise at the back over a draped underskirt. The kimono, corsage is fitted with long sleeves ending in a pleated frill of the material, and it is caught at the waist by a draped belt fastened by two large ornaments, worked in gray bands, relieved by a touch of blue.

Other Costumes.

A pale pink satin, made with a lampshade tunic of white lace, is also very pretty. The tunic is edged with pale pink roses, which are repeated at the edge of the décolleté corsage and on the hem of the sleeves. There are, too, some very clever costumes for the ducks, and these might well suggest effective ideas for a fancy dress dance. They are made in pale yellow down, with green tips to the wings and tail, and red for the beak and webbed feet.

A Hint of Spring

Hat of red straw simply trimmed with three loops of black moire ribbon.

Headache

"How are your bowels?" This is generally the first question the doctor asks. He knows that headaches, bilious attacks, indigestion, impure blood, are often due to a sluggish liver. Ask him if he approves of Ayer's Pills.

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The Great Trials of History Trial of Anne Boleyn.

When Henry VIII. divorced his first wife, Catherine of Aragon, he had already made complete arrangements to wed Lady Anne Boleyn, whom he had created Countess of Pembroke. This marriage was celebrated on the 23d of January, 1533. She first bore him a daughter, who was named Elizabeth, and who in process of time became Queen of England, and in January, 1535, a son was born to the royal pair which did not live. This is thought to have made an ill impression on the King. At any rate, his love for his Queen assumed a remarkable coolness after this incident.

Anne Boleyn had been Henry's wife for three years, but at this time he entertained a secret affection for the Lady Jane Seymour. The Queen, perceiving the alienation of the King's heart from her, used all her arts to recover it, though without success. The King's ardor having cooled, he found opportunities on all sides to discover incidents in the actions of the Queen which he could use against her, and in this he was aided by persons about the court who were at odds with Anne. The many stories that were carried to the King finally led him to charge her with various offenses, and she was finally sent to the Tower.

Several lords who accompanied her to the Tower by water declared to her what her crimes were, but she made deep professions of her innocence, and begged leave to see the King. This was refused. The Duke of Norfolk and some others of the privy council went and examined her, but she refused to answer them, and nothing out of her.

On the 15th of May, 1536, Sir William Kingston, Lieutenant of the Tower, brought forth the Queen and her brother, the Lord Rochford, to be tried by their peers. There was a scaffold erected for the purpose in the King's hall within the Tower. There were twenty-six peers appointed to try the Queen, besides the Lord High Steward of England, Thomas, Duke of Norfolk.

These noble lords the Queen was indicted of high treason, and crimes laid to her charge were: "That she had procured her brother, and the other four, to be with her, which they had often done," "that she had said she would be a queen never had her heart," "that she loved them better than any person whatsoever," and "that the whole tended to the slurring of the issue begot between the King and her."

It was also added in the indictment that she and her accomplices had conspired the King's death. When the indictment was read Anne pleaded not guilty. History fails to give the particulars of the trial, what questions were put to her, how she answered, with other circumstances which must accompany so signal an event.

The thing is exceedingly remarkable and lays a grand slur upon the proceedings of the court, and that is that Mark Smeton, who was the only person who confessed anything, was never confronted by the Queen, nor was his evidence brought in the case. The main evidence that was brought, according to Spelman's account, was the oath of a dead woman; yet this wrought upon their lordships to the extent that they found the Queen and her brother guilty. Judgment was pronounced to the effect that the Queen should be burnt or beheaded at the King's pleasure.

The poor Queen was brought to the scaffold, erected on Tower Hill, on the 19th of May, a little before noon. After mounting the scaffold she made a short speech of the character so brave and pious a Queen would be expected to make. Among those who were present on this fatal day were the Dukes of Suffolk and Richmond, the Lord Chancellor, Secretary Cromwell, the Lord Mayor, sheriffs and Aldermen of London.

Anne's head was cut off by the hangman of Calais, who was brought over on purpose, as being more expert in the art of decollation than any in England. Spelman writes: "Her eyes and lips were observed to move after her head had been severed. Her body was thrown into a common chest of elm-tree that was made to put arrows in. Surely they might have provided a more decent coffin for her who had once been the light of the King's eyes; but it was so and no otherwise, and in that manner it was conveyed into the Tower Chapel, and there buried before 12 o'clock."

Sifted wood ashes put on a damp cloth will remove stains from linens, agate or crockery.

To give plaster casts an alabaster effect, dip them into a strong solution of alum water.

A Single Application Banishes Hairy Growths

(Toilet Talks.)
Much interest is manifested among beauty-loving women in the new, painless treatment for superfluous hairs. This consists of a paste which is made with a little borax, and is rubbed on the skin and applied to the objectionable hairs for about two or three minutes, then rubbed off. Following this treatment the skin should be washed to remove the remaining paste, and it will be left free from hair or blemish. Care should be used to see that it is done before you get, otherwise the result may be disappointing.

(Advertisement.)

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WORTH KNOWING

To make a pudding sauce quickly, put into a saucepan one cupful of sweet cream, a teaspoonful of vanilla or other flavoring (a little cinnamon is good combined with vanilla), and three-fourths of a cupful of light brown sugar. Put over the fire and stir until boiling hot, but do not let boil. This is delicious on almost any pudding of a fine consistency, and nobody can guess its composition without asking. A heaping tablespoonful of cocoa added makes a fine chocolate sauce.

The addition of a little soda mixed with a teaspoonful of cornstarch to the cream before pouring it into the tomato mixture, will prevent curdling in the making of creamed tomato soup.

No matter how much dripping is used, fish when being fried is apt to stick to the pan's bottom. If a tablespoonful of dry salt is put into the pan and rubbed over it, it will be found satisfactory.

Nuts, when bought ready shelled, should be scalded, dried in the oven and put away in glass jars.

Use ordinary adhesive plaster for mending a rent in an umbrella. If the umbrella is colored, dye the adhesive tape.



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